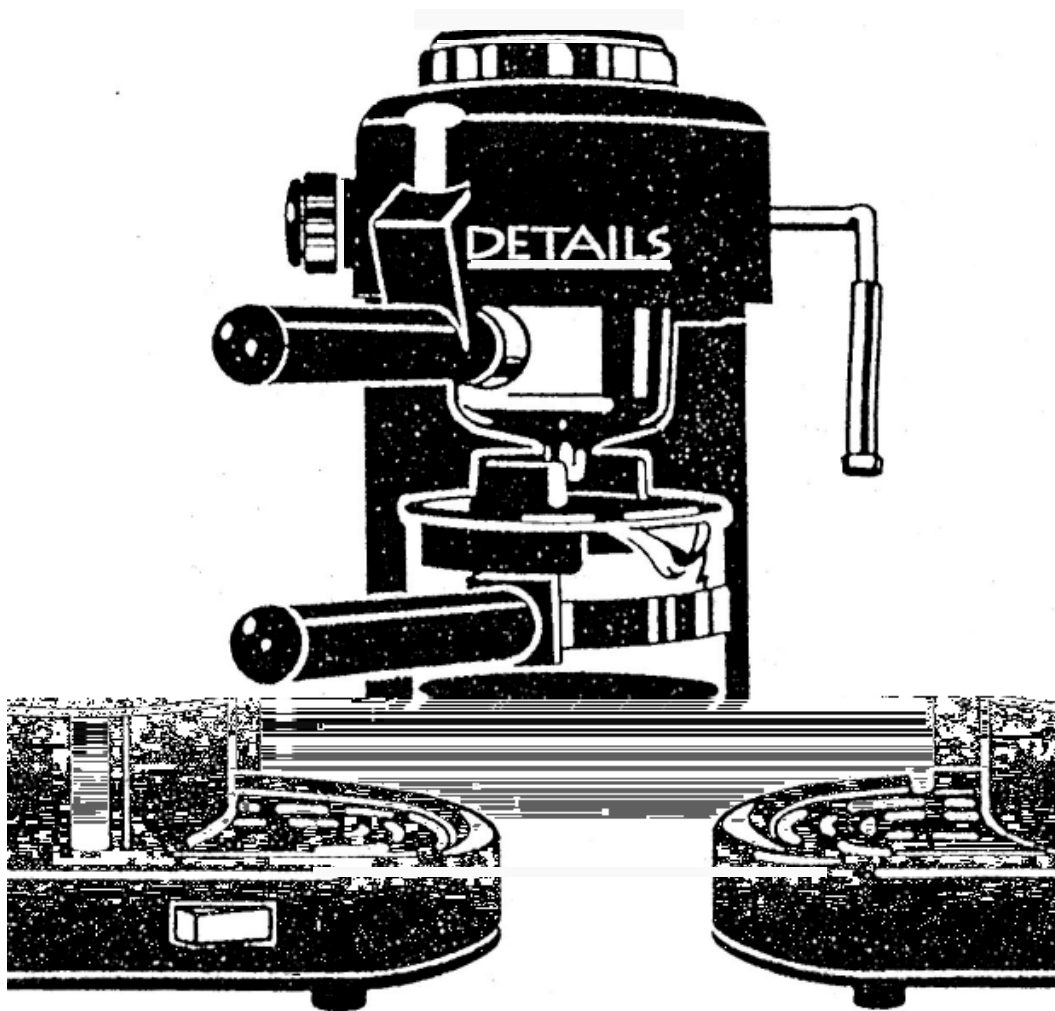


**OPERATING INSTRUCTIONS FOR  
BY MR. COFFEE  
STEAM ESPRESSO/CAPPUCCINO MAKER  
MODEL ECM7**



FOR HOUSE  
HOLD USE ONLY  
FOR SERVICE, REPLACE  
CALL 1-8  
00-MR-COFFEE  
(1-800-  
)-672-6333  
8:30AM-5:00P  
M EST MON.-FRI.

FOR HOUSE  
HOLD USE ONLY  
FOR SERVICE, REPLACE  
CALL 1-8  
(1-800-  
8:30AM-5:00P

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions before using the machine.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or machine in water or other liquid.
4. This product is not recommended for use by children.
5. Turn control switch OFF and unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return this appliance only to the nearest authorized service center for repair.
7. The use of accessory attachments not recommended by MR. COFFEE, Inc. may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
14. Always be sure water tank pressure cap is tightened securely before turning machine on.
15. DO NOT remove pressure cap until pressure is completely relieved. See section "**CAUTION-PRESSURE**".

## 16. Decanter Use and Care

Breakage may occur if the following instructions are not followed:

- a. This decanter is designed for use with your Mr. Coffee Espresso Maker and therefore must never be used on a range top, or in any oven including a microwave.
- b. Do not set a hot decanter on a wet or cold surface.
- c. Do not use a cracked decanter or a decanter having a loose or weakened handle.

# SAVE THESE INSTRUCTIONS

17. **WARNING:** To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only.

## SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

**Note:**

This appliance has a polarized plug (one blade is larger than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

### CAUTION:PRESSURE

To avoid possible burns from hot steam and water, NEVER open the boiler cap while there is pressure in the boiler. Remove all pressure first.

To remove all pressure, proceed as follows:

1. Turn the selector knob to the OFF position.

# Introduction

Congratulations! You are the owner of a Details by Mr Coffee model ECM7 Steam Espresso/Cappuccino Maker. This unique appliance has been designed to provide you with an excellent tasting cup of espresso or cappuccino quickly and conveniently.

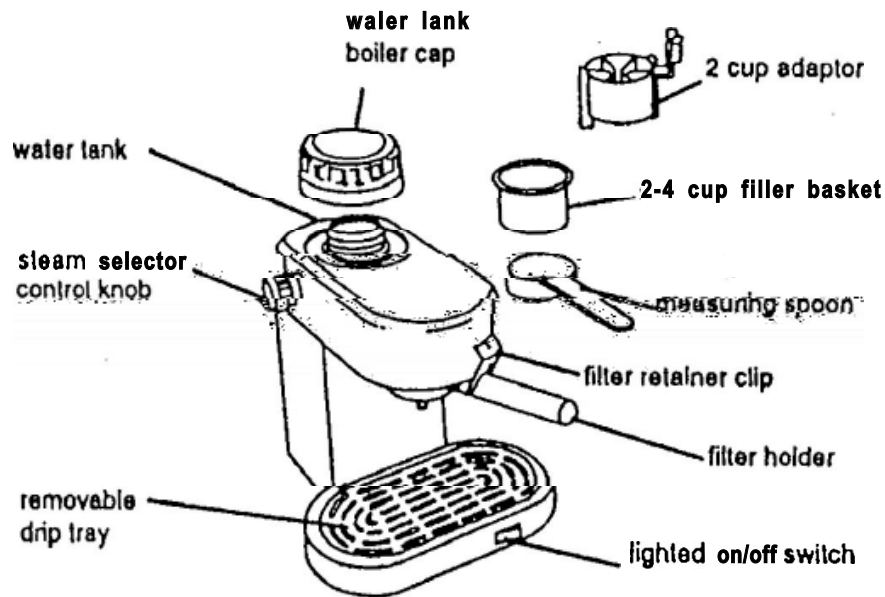
Espresso is a unique method of coffee brewing in which hot water is forced through finely ground espresso coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee. Because of its richness, espresso is usually served in 1-1/2 to 2 ounce portions, in demitasse cups.

Most espresso drinkers outside Europe prefer cappuccino a drink made of about one-third espresso, one-third hot milk and one-third foam milk. Preparing espresso or cappuccino is very different than brewing regular automatic drip coffee in that **this machine operates under pressure and requires special attention.**

To ensure your safety and long life of this appliance, please read all instructions, cautions, notes, and attentions.

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## ***Product Features and Diagram of Parts***



### ***How to Prepare Quality Espresso and Cappuccino At Home***

#### **The Coffee**

The coffee should be a freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7-8 days, provided it is stored in an air tight container, in a cool, dark area. Do not store in refrigerator or freezer.

Whole beans are recommended, to be ground just before use. Coffee beans stored in an air tight container will keep up to 4 weeks before they begin to lose their flavor.

#### ***The Grind***

This is a vital step in the espresso making process and takes practice. The coffee must be ground fine, but not too fine.

\*The correct grind should look gritty, like salt or sand.

- If the grind is too fine, the water will not flow through the coffee even under pressure. This grind looks like powder and feels like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full flavored extraction.

Be sure to use a quality grinder or mill for uniform consistency in your espresso grind. Oval shaped coffee mills are not recommended because the grind is not consistent. We recommend using Details by Mr. Coffee's Burr Mill.

## ***Before Using Your Mr. Coffee Espresso Maker***

Please refer to page 5 for diagram of parts.

1. Turn the power switch **off** and unplug the machine from the electrical **outlet**.
2. Wash the carafe, lid and filter holder in a mixture of mild detergent **and** water. Rinse each thoroughly.
3. To rinse the inside of the machine, follow steps for brewing espresso using water only.

## ***How To Brew Espresso***

Please refer to page 5 for diagram of parts. First unwind the electrical cord from the bottom of your machine.

Filling **the** Water Tank...

1. Turn the selector control knob to the center '0' or OFF position and turn the on/off switch OFF.
2. Fill the glass carafe with cold water to the designated marking for the desired number of servings of espresso. Never use warm or hot water to fill the water container. Note: If you are making cappuccino, refer to page 8 for the proper water measurements.  
\*For 2 servings, fill water up to the 2 cup marking.  
\*For 4 servings, fill water up to the 4 cup marking.
3. Remove the water tank boiler cap and pour the water into the water tank. Do not fill to the top of the tank or there will not be enough area to generate steam.

**CAUTION:** Do not pour water into the tank while the **machine is on**. Check to make sure power switch is off. Do not pour more than 10 ounces of water into the tank.

4. Screw the boiler cap back on top of the water tank. Make sure it is **on tight**.

**Preparing the Coffee...**

1. Remove the filter holder by grabbing the filter handle and sliding 1/4 to the left. The filter holder will now release.
2. Place the filter basket in the filter holder. See **figure 1**.
3. Fill with fresh fine ground espresso coffee to the 2 or 4 cup mark of the filter basket. Do not fill above the 4 cup markings. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.

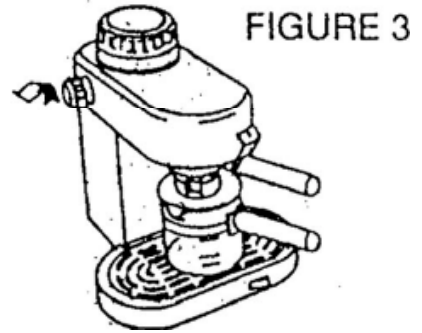
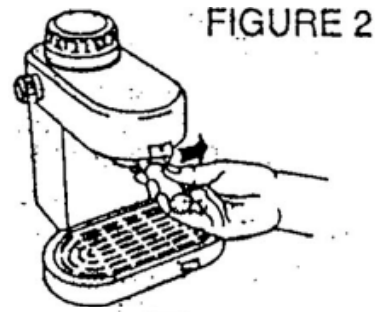
**ATTENTION:**

- a. Do not pack coffee.
- b. Do not overfill the filter basket. This might cause clogging or over flow.



FIGURE 1

4. Place the filter





## **How to Make Cappuccino**

Cappuccino is espresso topped with steamed and frothed milk. Frothing milk for cappuccino takes practice. Do not be discouraged if it is not perfect the first time. It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the milk into your coffee. The milk and pitcher should be cold. Do not use pitcher which has just been washed in warm water.

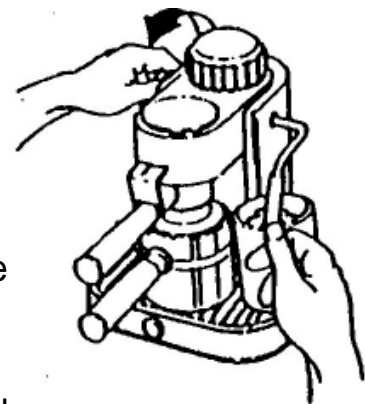
1. The first step in making cappuccino is to make espresso. Therefore, pour in sufficient water for the required quantity of espresso, plus enough water for the production of steam.

\*For 2 servings fill water to the mid point between the 2 and 4 cup markings.

\*For 4 servings, fill water up to the bottom of the metal band.

2. Follow steps 1-4 on "Brewing Espresso" on page 7.
3. Fill a small stainless steel or ceramic pitcher 1/3 full with cold milk or half and half and set next to the machine. Skim milk or 2% will be the easiest to froth.
4. Rotate the selector control knob to the 'cup' marking. The espresso will begin to flow in about 5 minutes. As soon as the espresso reaches the steaming position mark on the glass carafe, turn the steam selector control knob to the OFF position. At that time the boiler has created enough pressure and steam to start frothing the milk. Frothing the milk before finishing the espresso prevents you from running out of the steam. This can happen if you froth towards the end of the brewing process.
5. Hold the pitcher below the frothing tube. Rotate the selector control knob downward slowly to the 'steam' position. Gently move the pitcher in a circular motion around the steam nozzle. Because warm milk does not froth, the milk should be frothed from just below the surface. See figure 4.
6. When the milk has doubled in volume, insert the steam nozzle down into the milk to further heat the milk. To avoid splattering of hot milk, do not lift steam nozzle above the surface of the milk until the steam selector control knob is closed. This is done by rotating the selector control knob back to the 'O' OFF position. After the milk is frothed, set the pitcher aside to allow the frothed milk to settle. Turn the steam selector control knob back to the 'cup' position to finish making espresso. Turn the three way steam selector control knob to the 'steam' position to flush out any residual milk from the steam nozzle.
7. When the espresso has stopped flowing into the carafe, turn the power switch OFF. Pour the espresso into a cup which has the capacity of at least 5 ounces. Then add the steamed milk to the espresso and spoon on the frothed milk. The proportion between espresso and milk is to taste; In Italy it is normally 1 part espresso and 2 parts milk plus the froth.
6. Unplug the power cord and allow the machine to cool. Do not remove the boiler cap until the pressure in the machine has been released. See section "CAUTION PRESSURE".
9. Continue to follow steps 7-6 on "Brewing Espresso" on page 7.

**FIGURE 4**





## ***Problems and Causes***

### **Problem**

Coffee does not come out

### **Causes**

- No water in tank
- Ground coffee is too fine
- Too much coffee in the filter
- Soiler cap is not secure, steam is escaping
- Machine was not turned on, or plugged in

Coffee comes out too quickly

- Ground coffee is too coarse
- Not enough coffee in filter basket

Coffee comes out around the edge of the filter holder

- Filter holder is not inserted in the brew head properly
- Coffee grounds around the filter basket rim
- Too much coffee in the filter basket
- Coffee has been packed too tightly

No steam is generated

- Water tank is empty
- Too much water in the tank, no room for steam
- Machine is not turned on

Coffee is splattering out of frothing tube

- Water tank is empty or low, not enough pressure

Milk is not foamy after frothing

- Ran out of steam
- Milk is not cold enough

## ***If Service Is Required, Do Not Return to Your Store***

For service, call I-800 MR COFFEE (I-800-672-6333)  
8:30 a.m. to 5:00 p.m. Eastern Standard Time, Monday through Friday.

**To assist us in serving you, please have the model number ECM7, and date of purchase available.**

All repairs must be made by Mr. Coffee or an *authorized* Mr. Coffee Service Center. Please call us for assistance or for the location of the nearest authorized Mr. Coffee Service Center. **Please do not return this appliance to your store.**

**We welcome your questions, comments or suggestions.**

Please include your complete name, address and telephone number and description of problem in all communications.

**Consumer Affairs Department  
MR. COFFEE  
24700 Miles Road  
Bedford Heights, Ohio 44146-1399**

**A Division of Healtho Meter Inc.**

## ***Cleaning Your Espresso/Cappuccino Maker***

1. Unplug the appliance power cord.
2. Clean the steam nozzle immediately **after foaming milk by allowing** appliance to produce steam for another 1-2 seconds which will clear the nozzle. Wipe nozzle with a damp cloth. Clean the nozzle with a needle. If it is still blocked.  
If necessary, the steam nozzle can be unscrewed in a counter clockwise direction using the end of the measuring spoon and then it can be cleaned. The nozzle must be screwed on again in a clockwise direction Tighten using reasonable force with the end of the measuring spoon provided.
3. The carafe, carafe lid, filter holder, filter basket, and drip tray can be washed with soapy **water** or placed on the top rack only of your dishwasher.

**CAUTION:** Do not Immerse machine in water. Do not remove boiler cap while machine is under pressure. See section CAUTION PRESSURE.

4. After the pressure has been released, remove boiler cap. Discard the remaining water through the top opening of the water tank. Screw the boiler cap back in place.
5. Always empty the water tank of any water **between uses**.
6. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads **as** they will scratch the finish.
7. Do not store the filter holder in the brew head. This can adversely affect the seat between the brew head and the filler holder while brewing espresso.

### **Deliming**

Mineral deposit build-up in the espresso maker **will** affect the operation of the **machine**. **Your espresso maker must be** delimed when you begin to notice **an increase in the time to brew** espresso, or when there is additional steaming. Also, you will notice a build up of white deposits on the surface of the **brew head**.

**The** frequency of cleaning depends upon the hardness of the water used  
The following table gives the suggested cleaning intervals.

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SUGGESTED CLEANING INTERVAL	
Type of Water	Cleaning frequency
Soft Water	every 80 brew cycles
Hard Water	every 40 brew cycles

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Your espresso maker may be delimed using white household vinegar.  
Clean the **water** tank first, following steps 1-5;

1. Make sure the steam selector control knob is in the center OFF position and that the plug is disconnected from the electrical outlet.
2. If the machine is cool and the pressure has been released (see section CAUTION PRESSURE), remove the boiler cap and pour 8 ounces of undiluted white household vinegar into the water tank.

3. Screw on the boiler cap and allow machine to sit overnight with the vinegar solution In the water tank.
4. SLOWLY remove the boiler cap and discard vinegar through the top opening of the espresso maker.
5. Rinse the water tank thoroughly with tap water, repeating this step twice.

To wash internal parts:

1. Make sure you clean the Inside of the water tank first.
2. Make sure all controls are off, the plug is disconnected from the electrical outlet, the machine is cool and all pressure in the machine has been released (see section CAUTION PRESSURE). Remove the pressure cap and pour 8 ounces of fresh white household vinegar Into the water tank.
3. Screw the boiler cap back on top of the water tank. Make sure the cap is on tight.
4. Insert the filter holder Into the brew head and place the glass carafe with lid on the drip tray.
5. Plug the machine Into the electrical outlet and turn the power switch on.
6. Place a cup with cold water under the steam nozzle. Turn the selector control knob to the "cup" position. When vinegar begins to flow Into the carafe, Insert the nozzle Into the water and open the steam nozzle slowly by turning the selector control knob downward. After a few seconds dose the steam nozzle by turning the knob back up to center. This will clean any residue left In the nozzle from frothing milk.
7. When all the vinegar has been pumped Into the carafe and the flow has stopped, turn the power switch off and allow the machine to cool.
8. Repeat steps 1-7 using only tap water to rise any remaining traces of vinegar out of the machine. Repeat this process twice, allowing the machine to cool and pressure to be released before repeating.

## ***Carafe Cleaning***

Hard water can leave a whitish mineral deposit Inside the carafe. Coffee discolors these deposits, sometimes leaving a brownish stain Inside the carafe. To remove these stains, follow these simple steps:

1. Pour warm white vinegar In the carafe and let It soak for about 20 minutes.
2. Discard the vinegar. Wash and rinse the carafe thoroughly using a soft cloth. Do not use harsh abrasive cleaners. They will cause scratches which can lead to breakage.
3. Wash and rinse the carafe thoroughly using a soft cloth. Do not use harsh abrasive cleaners. These will cause scratches which lead to breakage.

## **RECIPE IDEAS THAT YOU WILL LOVE TO TRY!**

San Francisco Cappuccino  
espresso, hot steamed chocolate,  
brandy, topped with whipped  
cream and cinnamon

Cafe Irish  
espresso, Irish whiskey, topped  
with whipped cream

Cafe Tuaca  
espresso, Tuaca liqueur, topped  
with whipped cream

Cafe Vienna  
espresso, brandy, topped with  
whipped cream

Cafe Tia Maria  
espresso, Tia Maria liqueur topped  
with frothed milk

Cafe Grand Marnier  
espresso, Grand Marnier liqueur,  
topped with whipped cream and grated  
orange peel

Mexican Cafe  
espresso, Kahlua, tequila, topped  
with whipped cream

Cafe Roman0  
espresso, brandy and lemon twist

### *Limited Warranty*

Mr. Coffee warrants to the purchaser that the ECM7 by Mr. Coffee, (except for cord set) is free *from* manufacturer defects in material and workmanship for a period of one year from the date of original purchase when used in compliance with directions as outlined in the manufacturer's instructions, which will constitute reasonable and necessary maintenance by the purchaser.

In case of manufacturer defects in material or workmanship, Mr. Coffee, agrees to repair (remedy) a defective espresso/cappuccino maker without charge. The purchaser's exclusive remedy against Mr. Coffee, inc. shall be for the repair or replacement of a defective Mr. Coffee product.

All repairs must be made at an *authorized* Mr. Coffee Service Center. To locate a Mr. Coffee Service Center, call 1-800-MR行为FFEE (1-800-672-6333). As the purchaser, you assume all cost incurred in transporting your Mr. Coffee machine to and from the authorized Mr. Coffee Service Center. Mr. Coffee, shall *not be responsible for any repairs performed at any facility which is not an authorized Mr. Coffee Service Center.*

This warranty gives you specific legal rights. and you may also have other rights which vary from state to state. Any Implied warranty is limited in duration to the one year provided in this, the only, expressed warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

*In no event shall Mr. Coffee, be responsible for incidental or consequential damages, nor damage due to misuse or the use of any unauthorized attachment; nor assumption of responsibility for damage caused by use of an electrical circuit not specified on the Mr. Coffee, product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.*

Mr. Coffee, a division of Health o meter, Inc.  
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